

HOMEMADE STOCK

Chicken, Turkey or Vegetable Flavored

INGREDIENTS

Prep Time: 10 minutes active,
4 hours to simmer

4-5 stalks Celery, roughly chopped
3-4 Carrots, roughly chopped
1 Onion, chopped into eighths
5 cloves Garlic, smashed
2 Bay Leaves
2 tablespoons whole Peppercorns
(or to taste)
Salt, to taste

Optional Ingredients

Carcass from leftover cooked Chicken
or Turkey
1 bunch Thyme or Rosemary
1 Lemon, sliced into quarters
Chile Flakes

DIRECTIONS

1. Fill a stockpot with 2-3 quarts of water. Throw in celery, carrots, onion, garlic, bay leaves, peppercorns and any optional ingredients. I like to season with the salt at the end of cooking.
2. Cover partially with the lid and bring to a boil over medium-high heat.
3. Lower heat to medium-low and continue to cook at a simmer for 3-4 hours. Skim any foam or scum from the stock with a fine mesh strainer during cooking.
4. Strain stock through a fine mesh strainer and season with salt to taste. Will keep 3 days in the refrigerator and 3 months in the freezer.

